

STOESSEL IN PRISON

DEFENDER OF PORT ARTHUR
NOW A BROKEN MAN.

Loss of Uniform His Greatest Humiliation — Watches from Window
Winter Palace Where He Once
Was an Honored Guest.

St. Petersburg.—An American newspaper correspondent recently was permitted to interview Gen. Stoessel, the defender of Port Arthur, in prison. Here is what he writes:

"Two cold blue eyes examined me through a tiny wicket in the door, and a rough voice said:

"What do you want?"

"I wish to see Gen. Stoessel," I answered.

"Have you permission?" said the voice.

"Here is my ticket," I said, producing a card on which it was stated that the commander of the fortress of St. Peter and St. Paul had the honor to accord me leave to see the "nobleman Stoessel."

The gate in the high stone wall was opened and a soldier appeared. He then showed the way to the reception room in one of the buildings in the court beyond.

We had not long to wait for Stoessel. Punctually at one o'clock he came into the room. He was dressed in a black frock coat, his voice was weak and he looked older and more wrinkled than when he was on trial a few months ago. He is now a broken man who realizes that he has lost in the game of life.

"Oh, yes, one can live here, and in sufficient comfort," he replied to our inquiries about his life, "but it is a vegetable existence. More than anything I feel the loss of my uniform."



For 40 years I have worn the dress of an officer and now I am not allowed to put on the coat of a common soldier or to use a military cap.

"How does your excellence spend the day?" I asked.

"It begins very early for St. Petersburg," he replied, "at nine o'clock they bring the samovar and I take tea. The authorities do not provide bread and we have to provide that for ourselves. After a light breakfast I dress and go out for a walk in the little garden. At one o'clock I and the other officers imprisoned in the fortress dine together and after the meal I always find my wife waiting to see me. We have a right to receive friends only once a week, but the czar has accorded me the special privilege to see my dear wife every day. She remains until three o'clock and is not permitted to stay longer. When she is gone I stroll in the garden for a little and then I settle down to work. I am writing my memoirs."

"Perhaps you will allow me to see your room," I said. "I have special permission from the governor to do so."

"Certainly," replied Stoessel, "but I warn you it is not very imposing."

We crossed the courtyard together, entered another building and were soon in a vaulted apartment, furnished with great simplicity. There was a little bed, a square table, a cupboard and, behind a screen, a wash-stand and two comfortable armchairs. The lapping of the waters of the Neva could be heard on the stone walls, a monotonous, plaintive sound, half sad and half soothing. Through the barred windows a glorious view could be seen. Far across the broad expanse of the river stood out in the bright sunshine the winter palace.

"I have often been there to see the emperor; I have dined there and years ago danced at the court balls. I never expected to see it day by day from a prison window."

Stoessel sighed as he looked sadly towards the palace and then, turning to me, said: "There is only one beautiful thing here, the church. I love to go there and stand near the tombs of the czars while the choir is singing the praises of the Lord and of the Virgin. That rests and comforts me. In my heart I know that I did what I considered best for my country, but a scapegoat had to be found for the sins of the army during the war and I suffer for many."

The heavy door was suddenly thrown open and a harsh voice said: "Your guest must go."

"Come and see me again," said my unhappy host, and I left him still gazing at the palace across the Neva.

Annual Annoucement



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Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each selected and we feel satisfied that a visit from you will bear us out can be found anywhere. Why not give us a call tomorrow? will be laid aside and delivered when wanted. Experienced clerks.

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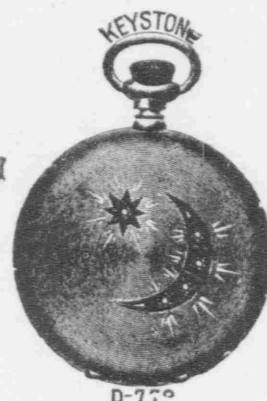
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FISH AND SAUCES

DISHES THAT COME AS WELCOME
CHANGE FROM MEAT.

Proper Way to Prepare Broiled and Baked Mackerel—Salt Mackerel with Cream Sauce—Stuffed Haddock Is Good.

Broiled Mackerel.—Pepper and salt to taste a small quantity of oil. Mackerel never should be washed when intended to be broiled, but merely wiped clean and dry after taking out the gills and insides. Open the back and put in a little pepper, salt, and oil broil it over a clear fire, turn it over on both sides and also on the back. When sufficiently cooked the flesh can be detached from the bone, which will be in about ten minutes from a small mackerel. Chop a little parsley, work it up in the butter, with pepper and salt to taste, and a squeeze of lemon juice, and put it in the back. Serve before the butter is quite melted.

Baked Mackerel.—Clean and trim the fish nicely, say four large ones, or half a dozen small ones, bone them, and lay neatly in a baking dish or on a bed of potato chips well dusted with a mixture of pepper and salt; on the potatoes place a few pieces of butter. Oust the fish separately with pepper and salt, and sprinkle slightly with a diluted mixture of anchovy sauce and catsup. Bake three-quarters of an hour.

Salt Mackerel with Cream Sauce.—Soak over night in lukewarm water, changing this in the morning for ice cold. Rub all the salt off and wipe dry. Grease your gridiron with butter and rub the fish on both sides with melted butter. Then broil quickly over a clear fire, turning with a cake turner so as not to break it. Lay upon a hot water dish and cover until the sauce is ready.

Sauce.—Heat a small cup of milk to scalding. Stir into it a teaspoonful of corn starch wet up with a little water. When this thickens add two tablespoonfuls of butter, pepper, salt and chopped parsley. Beat an egg light, pour the sauce gradually over it, put the mixture again over the fire, and stir one minute, not more. Pour upon the fish and let all stand covered, over the hot water in the chafing dish. Put fresh boiling water under the dish before sending to table.

Baked Haddock.—Choose a nice fish of about six pounds, which trim and scrape nicely, clean carefully and fill with a stuffing of veal, chopped ham, and breadcrumbs. Sew up with strong thread and shape the fish round, putting the tail in the mouth, or if two are required, lay them along the dish reversed—that is, tail to head. Rub over with plenty of butter, or a batter of eggs and flour, and then sprinkle with breadcrumbs. Let the oven be hot when put in. In about an hour the fish will be ready. Mussel sauce is a good accompaniment.

Curried Haddock.—Fillet the fish and curry it in a pint of beef stock, slightly diluted with water, and thick-

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enriched with a tablespoonful of curry powder. Some cooks chop up an onion to place in the stew.

Home-Made Candy.
If you love both caramels and popcorn, try combining the two.

Have a pan of nicely popped corn from which all hard kernels are removed.

Now make a good chocolate dressing from one cup of granulated sugar, half a cup of milk, three ounces of chocolate grated, a piece of butter the size of a small egg, and a teaspoonful of vanilla.

Put the milk, sugar and chocolate on to boil; when boiling add the butter and cook until it will harden in ice water. Add the vanilla after taking from the stove.

Pour the hot chocolate over the popcorn, stirring with a spoon until it is thoroughly coated, then pour the mixture into buttered pans and stand away to cool.

Black Bean Soup.
Take one pint of black turtle beans, one quart of good stock, one lemon, 1½ quarts of boiling water, two hard-boiled eggs, one level teaspoonful of salt, one saltspoonful of pepper. Wash the beans, drain, cover with cold water and soak over night. In the morning drain again, and cover with boiling water. Cover the kettle and boil slowly for about two hours until the beans are very tender; add the salt, pepper and stock. Press the whole through a colander; then through a sieve. Rinse the kettle; return the soup to it, and bring to boiling point. Cut the eggs and lemon into thin slices, and put them into the tureen; pour over the boiling thick soup and serve.

Currant Punch.
Cook three quarts of water and one cup of sugar together for five minutes. Take from the fire and add two half pint tumblers of currant jelly. Add the homemade jelly if possible. Add three lemons and three oranges sliced as thin as paper and set away to chill. Serve by pouring over cracked ice in a punch bowl.

Clean Brussels Carpet.
To clean Brussels carpet and rugs without whipping or pounding them or without taking up, make a good suds of warm water and sapollo soap. Use a little hand brush and a soft cloth. Go over it one yard at a time, then use clean, warm water and rub it. Your carpet will look like a new one.



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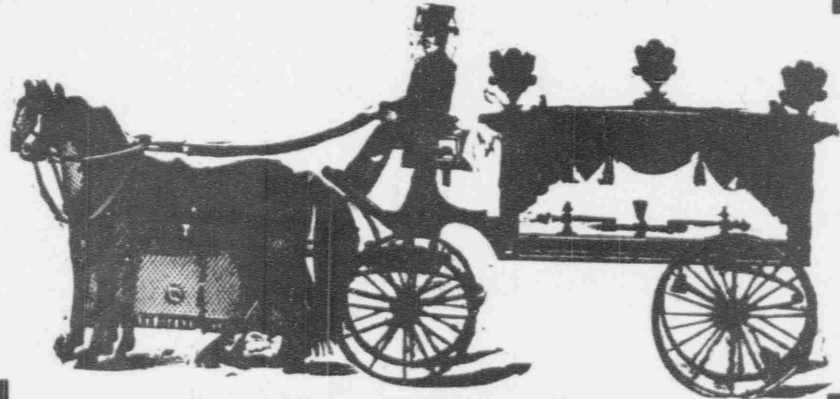
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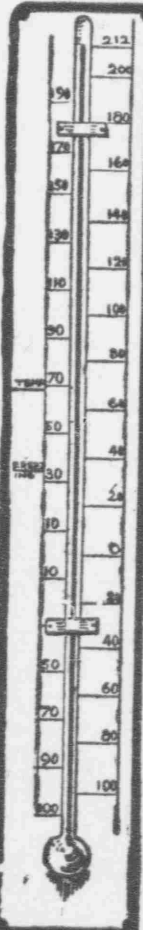
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